

WESTERN MENU

IDR 4,500,000++

AMUSE-BOUCHE

Slow-Cooked Beef Tongue

Green herb sauce, caramelized onions

STARTERS

Smoked Scallop Carpaccio (GF)

Served with guacamole sauce

MAIN COURSE

Roasted Free-Range Cockerel (GF, D)

Served with buttered baby vegetables

or

21 Days Dry-Aged Black Angus Sirloin – USA (GF)

180g grain-fed cut, truffle jus, herb crust

SIDES

Hand-Cut Potato (VG)

Parmesan, chili aioli, spring onion

Grilled Corn Paprika Butter (N)

Charred corn ribs with smoked paprika butter, lime zest, pecorino

DESSERT

70% Bali Chocolate (N)

Cacao nibs, chocolate mousse, passion fruit

PETIT FOURS

BALINESE MENU

IDR 3,800,000++

AMUSE-BOUCHE

Pork, Beef & Fish Skin Chips (P)

A Balinese classic showcasing crisp textures and savory notes

STARTERS

Gado Gado (N)

Fresh vegetables wrapped in cabbage leaves, served with a rich peanut sauce

SOUP

Rawon sapi (N)

Sliced Black Angus striploin in traditional black nuts broth, served with egg, red sambal, and lime

MAIN COURSE

Babi Kirana (P)

Braised pork belly with local urutan pork sausage, infused with base genep spices

or

Ayam Betutu (N)

Roasted free-range chicken with Balinese bumbu, galangal, cinnamon, nutmeg, and coriander

SIDES

Urap Sayur Kecapir (Soy)

Wing bean and bean sprout tossed with spiced grated coconut, sambal embe, and kaffir lime

Nasi Kuning

Turmeric-infused fragrant rice with a soft coconut aroma

or

Nasi Putih

Steamed premium white rice, delicately fluffy

Sambal Selection

DESSERT

Assorted Balinese Traditional Sweets

(GF) GLUTEN-FREE | (VG) VEGETARIAN | (N) NUT | (D) DAIRY | (S) SHELLFISH | (E) EGG | (SOY) SOY

ALL PRICES ARE IN INDONESIAN RUPIAH AND ARE SUBJECT TO 10% SERVICE CHARGE AND 11% GOVERNMENT TAX.

ASIAN MENU

IDR 4,000,000++

AMUSE-BOUCHE

Krupuk (VG)

A selection of traditional crackers served with refined local dips

STARTERS

Kerang Bakar (S)

Grilled scallop with roasted tomato and sambal matah

SOUP

Soto Ayam Lamongan (E, Soy)

A delicate chicken broth with glass noodle, shredded chicken, boiled egg, cabbage, bean sprout, and spring onion

MAIN COURSE

Pepes Ikan Sambal Mangga (Fish)

Mahi-mahi wrapped in banana leaves, grilled to perfection, served with mango sambal and fried curry leaves

or

Rendang Daging

Beef slow-braised in caramelized spices and coconut, accompanied by cassava leaves and lado ijo

or

Ayam Taliwang

Charcoal-grilled chicken marinated in Taliwang spices, served with tomato sambal and kaffir lime

SIDES

Keciwis (N, VG)

Wok-fried baby cabbage with garlic, chili, and cashew nut

Nasi Kuning

Turmeric-infused fragrant rice with a soft coconut aroma

or

Nasi Putih

Steamed premium white rice, delicately fluffy

Sambal Selection

DESSERT

Es Teler Cake

(GF) GLUTEN-FREE | (VG) VEGETARIAN | (N) NUT | (D) DAIRY | (S) SHELLFISH | (E) EGG | (SOY) SOY

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